WILLIAM ANGLISS INSTITUTE
Specialist Centre for Hospitality, Tourism and Culinary Arts

Culinary and Food Processing News

Baking Supplement

Winter 2009

Wayne Peake – on his way

Wayne Peake received the Roy Thomas Blood / Thelma Wileman Award for Outstanding Work by a Pastrycook at the Baking Graduation Ceremony.

"Originally when I was young I wanted to be a doctor but then I was influenced by my grandmother and her great love of cooking to become a chef. I did some kitchenhand and food prep work at Deco Cafe in Camberwell. I then undertook work experience in year 10 at Paterson's Cake Shop in Windsor. This was when I realised I wanted to train as a pastry chef."

"I completed my VCE in 2005 and contacted Peter Schneider to arrange an apprenticeship at Paterson's as a Pastry Chef where I started only two weeks after completing my VCE"

"I learned under the watchful eye of Peter Schneider and could not have started at a better place. All recipes are made from scratch and there are no margarines or shortenings used. I was taught to work in all stages of production and ended up in charge of a section for a short time, in the absence of my foreman. It was a challenge, but good leadership experience.

The duties varied from day to day but included mixing, baking, piping and decorating of cakes and pastries. I worked at Paterson's Cakes until April 2009."

"While at William Angliss I learned the backbone of my trade and was given the opportunity to work with fantastic teachers who gave me tips along the way. Now that I have this knowledge I am confident in my trade and my abilities."

Would Wayne do it all again?

"I would definitely complete my apprenticeship again; I worked at a fantastic place and was taught many skills. I have learned that persistence pays off, as I have now reached my goal of attaining this qualification. Even looking back at the long hours, for the experience I've gained, it's all been worth it!"

"It was great to see my hard work and dedication recognised by receiving the Roy Thomas Blood / Thelma Wileman Award for Outstanding Work by a Pastrycook Award at the Graduation Ceremony. It is a sign that the teachers noted my efforts and contributions to extracurricular activities like the annual Open Day."

What does the future hold?

"I have now finished working at Paterson's, I am planning on going overseas at the start of 2010 to the USA and Europe to further develop my skills.

My plan is to get a job between now and then to gain more experience before heading overseas on a working holiday. I have always wanted to travel and with this great knowledge behind me I have the skills and confidence to work in foreign environments and bring the skills I learn back home with me."

"I aim to open up my own business in the future and I know that all these experiences will help me do that successfully."

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William Angliss Institute

Baking Graduation Awards - 2008

The Baking Graduation and Award Ceremony was held on 25 May 2009. Denise Stevens, Director, William Angliss Institute presented the Special Achievement Awards to the Graduands who have achieved outstanding academic results. William Angliss Institute CEO, Nick Hunt announced the winner of the prestigious **John Patrick Conway Award** on the night.

Outstanding Application in Gateaux and Torts
Peter Dalla Rosa with Denise Stevens

Outstanding Application in Artisan Breads
Chien-Ta Huang with Denise Stevens and Mark Drljaca Mackies Bakery Equipment Pty Ltd

Outstanding Apprentice in Theory & Academic Studies over 3 Years
Jessica Cauchi with Denise Stevens

EOI Dux—Pastrycooking
Rachel Lamb with Denise Stevens and Tony Britt, EOI

Roy Thomas Blood and Thelma Wileman Award for Outstanding Work by a Pastrycook
Wayne Peake with Denise Stevens

John Patrick Conway Award for Outstanding Work by a Final Year Pastrycook
Maria Barilla with Nick Hunt, CEO, William Angliss Institute

Roy Thomas Blood and Thelma Wileman Award

The Roy Thomas Blood and Thelma Wileman Award is for **"Outstanding Work by a Pastrycook"** and the prize is $1,250.

Thelma Wileman is the daughter of Roy Thomas Blood who was a pastrycook and caterer for over fifty years.

The award was first presented in 2001. It is awarded to a final year Certificate III Cake and Pastry apprentice. Baking staff select a winner based on the apprentices' results over their three years with William Angliss Institute.

John Patrick Conway Award

Students who have just completed Certificate III in Pastrycooking or enrolled into Certificate III Food Processing Retail Baking Cakes and Pastry or and are in their final year of their Apprenticeship are eligible to apply for the **John Patrick Conway Award.**

This award consists of a three stage judging process including a practical baking session and judged by allied and industry peers.

The John Patrick Conway Award carries a major prize of $6000, bequest through the Estate generosity of the John Patrick Conway family.

Special Achievement Awards - 2008

The Baking Special Achievement Award Ceremony was held on 17 June 2009. Denise Stevens, Director, William Angliss Institute presented the Special Achievement Awards to students whose studies are ongoing and who have achieved outstanding academic results throughout 2008.

Best in Level 1 Practical Application—Cakes and Pastry
Katherine Barrett with Shane Crowley, Australian Safeway Supermarkets and Denise Stevens

Best in Level 1 Practical Application—Bread
Denise Stevens accepted the award on behalf of Sam Kelly

Best in Level 2—Bread Production
Denise Stevens accepted the award from Hugo Kruik, Lesaffre Australia Pacific on behalf of Matthew Grogan

Best in Produce Yeast Raised Products
Michael Donovan with Denise Stevens and Shane Rice, Australian Safeway Supermarkets

Best in Decorate Cakes and Cookies
Olga Mileto with Denise Stevens, Jane Whyment, Club Chef and Jonothan Ray, Dura Wear Industries Pty Limited

Best in Practical Application Level 2 Pastry Products
Ryan Burls with Denise Stevens

Baking Awards 2008 - Winners

We recognize the following students who have achieved outstanding academic results.

These results have been acknowledged through a number of sponsored Special Achievement Awards.

Graduation Award	Winner	Sponsor
EOI Dux – Pastrycooking	Rachel Lamb	EOI
Dux – Breadmaking	Christopher Short	Kerry Pinnacle
Dux – Baking	Jessica Cauchi	Moffat Pty Ltd
Outstanding Application in Gateaux and Torts	Peter Dalla Rosa	Allied Mills Australia Pty Limited
Outstanding Application in Artisan Breads	Chien-Ta Huang	Mackies Bakery Equipment Pty Limited
Outstanding Apprentice in Theory & Academic Studies Over 3 Years	Jessica Cauchi	Australian Bakels Pty Limited
Roy Thomas Blood / Thelma Wileman Award for Outstanding Work by a Pastrycook	Wayne Anthony Peake	Bequested from the Estate of the Late Thelma Wileman
Bread Manufacturers' Association Trust Fund Award – Outstanding Achievement in Breadmaking Over 3 Years	Christopher Short	Bread Manufacturers' Association Trust
John Patrick Conway Award for Outstanding Work by a Final Year Pastrycook	Maria Barilla	Bequested from the Estate of the Late Mrs Leah Conway
Special Achievement Awards	**Winner**	**Sponsor**
Best in Level 1 Practical Application – Cakes and Pastry	Katherine Barrett	Australian Safeway Supermarkets
Best in Level 1 Practical Application - Bread	Sam Kelly	Leading Edge Bakery and Food Service Journal
Best in Level 2 - Bread Production	Matthew Grogan	Lesaffre Australia Pacific
Best in Level 2 - Cake, Sponge & Cookies	Sarah Tralongo	G.K. Culinary Books
Best in Produce Yeast Raised Products	Michael Donovan	Australian Safeway Supermarkets
Best in Decorate Cakes & Cookies	Olga Mileto	Dura Wear Industries Pty Limited
Best in Practical Application Level 2 – Pastry Products	Ryan Burls	Weston Milling

Jessica Cauchi – Planning for a Bright Future

At the Baking Graduation Ceremony, Jessica Cauchi was presented with: "Outstanding Apprentice in Theory and Academic Studies over Three Years" Award sponsored by Australian Bakels Pty Limited "Dux – Baking" sponsored by Moffat Pty Limited. Jessica works for Coles Supermarket in Altona Meadows.

When Jessica was a child she wanted to be a television presenter, however, her parents influenced her to follow a career in baking.

"I enjoyed going back to William Angliss Institute to further my studies. What I really enjoyed about my course was continuously learning new things and growing my skills. The course has shown me the possibilities that there are in the hospitality industry. Receiving the Awards at the Graduation Ceremony has really encouraged me to work harder."

"Career-wise, I would definitely do the same thing again. My advice to people considering a profession in the baking industry is – pay attention and you won't struggle. Go after what you want and if you have a question – ASK!"

"Now I have real plans for the future."